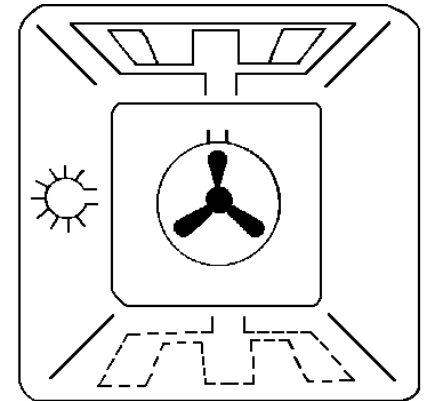
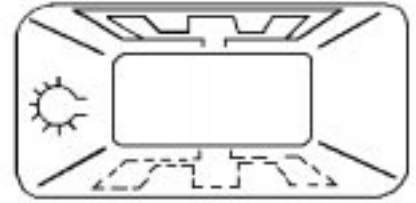


Model EOD 984

TECHNICAL DETAILS

MODEL NO. EOD 984

Voltage:	230/240 Volts AC 50Hz
Wattage:	5.3/5.8kW
Height:	897mm
Width:	592mm
Depth:	563mm (excluding handles and knobs)
Weight:	53kg



This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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Please follow these instructions step by step to install and operate your oven safely and easily.

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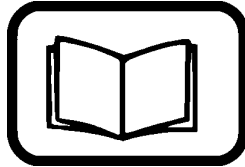
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SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE
READ
CAREFULLY



BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used.



Do Not try to *lift* or move the appliance by pulling the door handles. Refer to installation instructions.



The appliance must be installed according to the instructions supplied. Any electrical installation work **must** be undertaken by a qualified electrician/competent person.



It is dangerous to alter the specifications or modify the appliance in any way.

Do not allow young children to play with any part of the packaging.



After installation, please dispose of the packaging with due regard to the environment, your local authority can arrange this.

DURING OPERATION



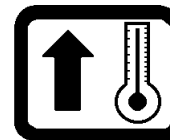
Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the controls or play near or with the appliance.

During use the appliance becomes **Hot**. Care should be taken to avoid touching heating elements inside the oven.

Caution accessible parts especially around the grill area may become hot when the appliance is in use. Children should be **kept away** until it has cooled.



Take **great care** when heating fats and oils as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



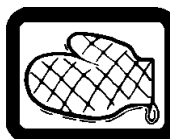
Never place plastic or any other material which may melt in or on the oven.



Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.



Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way (see page 16).



Always use oven gloves to remove and replace food in the oven.



Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.



You must ensure that the grill control is in the 'OFF' position when the timer control has been set for automatic cooking.

Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on pages 18 and 20.



Never line any part of the appliance with aluminium foil. **Do not** allow heatproof cooking material, e.g. roasting bags to come into contact with oven elements.



Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle until it is fully open.



Never leave the appliance unattended when the oven doors are open.



Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE



Ensure that all control knobs are in the OFF position when not in use.



For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.



Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched ON.



Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL



Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction.

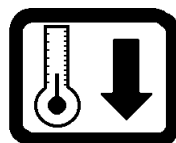
This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 39 of this book.



Do not stand on the appliance or on the open oven door.



Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.



Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.



Only clean this appliance in accordance with the instructions given on page 35.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

**Customer Care Department
Telephone: 0870 5 950950**

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS:

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6).
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance upon opening the main cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.

THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown in Fig. 2. If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker point should be within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the descriptions:

- a) By connecting the appliance to a cooker point having a double pole isolating switch with at least 3mm contact separation in all poles and neutral, and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

- b) By connecting the appliance together with a hob box directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.
- c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 1.

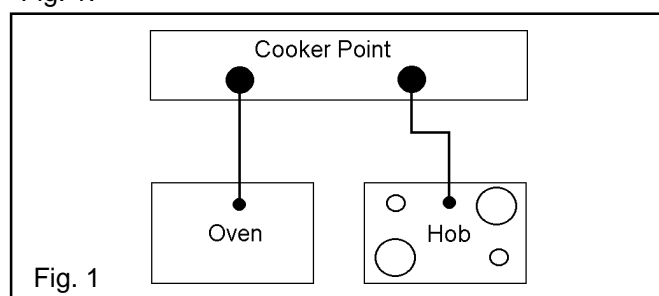


Fig. 1

NOTE: It is good practice to:

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2).
- If the size is between 565-570*mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance and any corresponding door/ panel underneath.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)

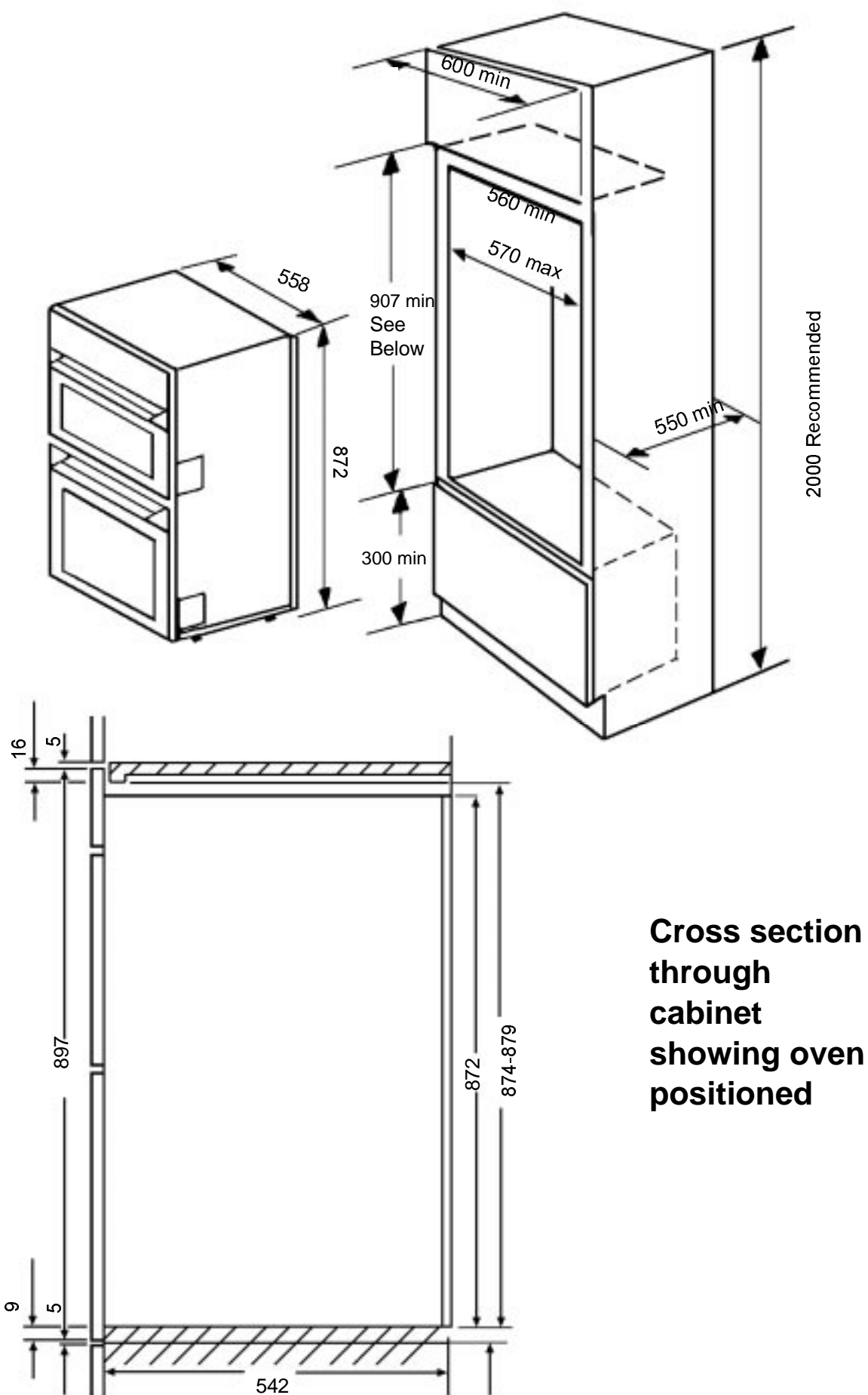


Fig.2 Built In Installation

HOW TO FINISH UNPACKING

- Place packed appliance next to the cabinet in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and its helps to assemble them before starting to install your oven:

A terminal screwdriver (3mm wide blade)

A pozidrive screwdriver

Pliers

Wirestrippers

Knife

Sidecutters

Adhesive Tape

Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

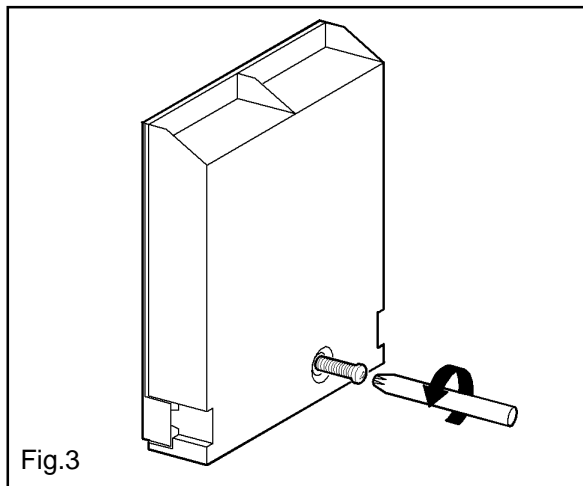
We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

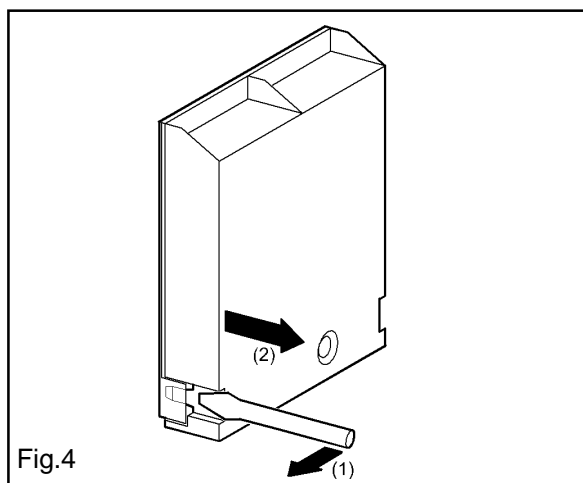
TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

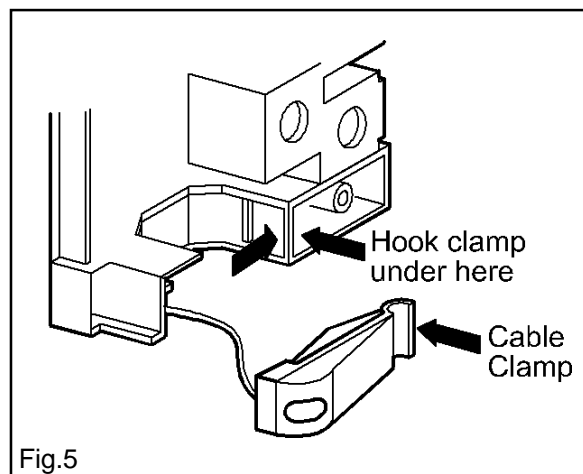
- First remove retaining screw with pozidrive screwdriver. See Fig. 3.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4.



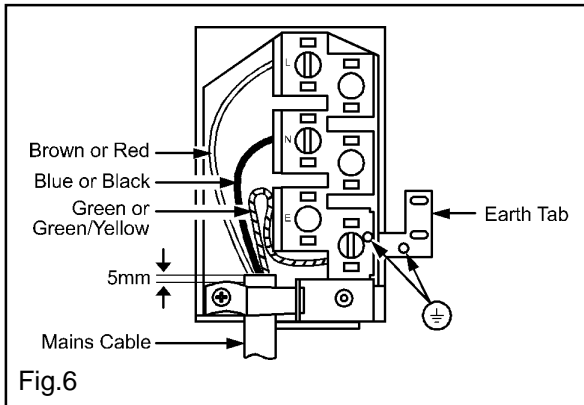
- Lift cover and remove screw from cable clamp. See Fig. 5.



CONNECTING TO THE MAINS TERMINAL

Warning: This appliance must be earthed.

- Make connection as shown in Fig. 6 by proceeding as follows:-



- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 6.
- Place fuse/ miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

Warning: This appliance must be earthed.

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators.
- The electronic timer will flash on and off.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

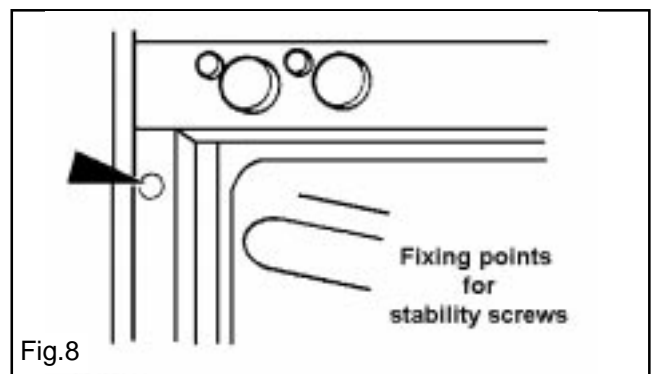
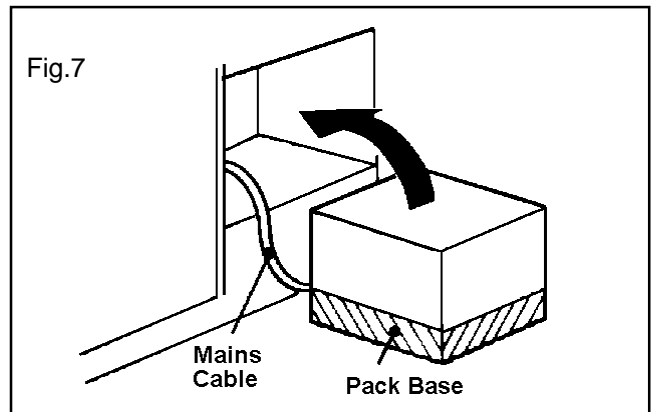
FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565mm.
- Position the appliance in front of the cabinet. See Fig. 7.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the appliance into the cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**
 - a) Each person should squat either side of the appliance.
 - b) Tilt the appliance so that your hands can support the underside of the appliance.

Warning: Do Not attempt to lift this appliance by the handles.

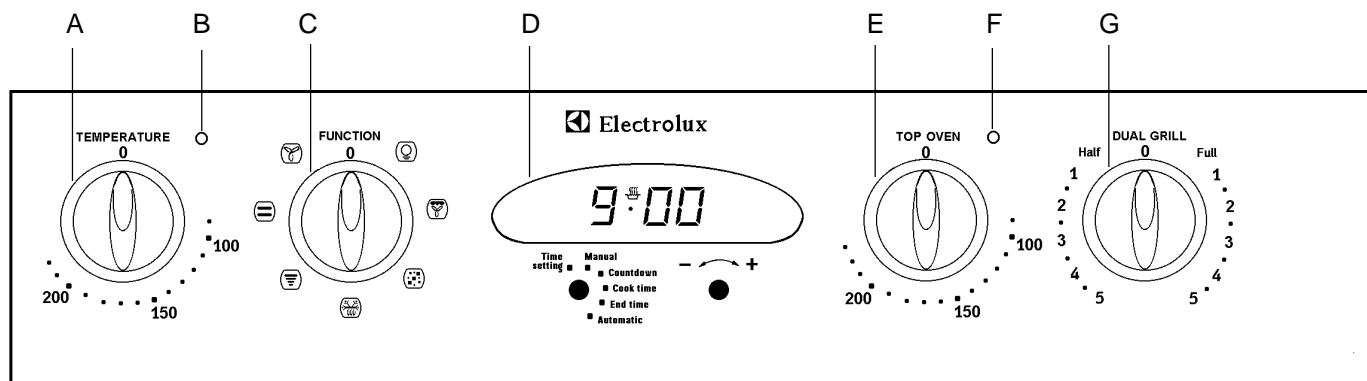
- c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.
- d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front.
- e) The appliance can be pushed fully into the cabinet. Take care to avoid damaging the mains lead.
- f) Ensure the appliance is central in the cabinet and level.
- g) **Do not** remove spacers fitted behind fixing holes.
- h) When the appliance is fully housed, screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (see Fig. 8). It is advisable to turn each screw alternately to avoid damaging the trims.
- i) Switch on the appliance then refer to the operating instructions in the following pages.



INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

GETTING TO KNOW YOUR OVEN



A - Main Oven Temperature Control

B - Main Oven Indicator Neon

C - Multifunction Selector



Fan Oven



Conventional Oven



Zoned Oven



Defrost



Oven Clean



Thermal Grilling



Oven Light

D - Electronic Timer

E - Top Oven Temperature Control

F - Top Oven Indicator Neon

G - Dual Grill Control

INTRODUCTION

RATING PLATE

This is situated on the lower front frame of the appliance upon opening the main cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

We suggest that you run all the elements for a short period to burn off any residue from their surfaces. To do this, run the ovens at 220°C for approximately 45 minutes. The procedure should be repeated with the grill for approximately 5 - 10 minutes. During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

GENERAL NOTES ON USING THE OVENS

WHEN FIRST SWITCHING ON

The timer must be set to manual before the ovens can be operated. See page 32. This must be done whenever the appliance is switched off at the wall or when there has been a power failure.

If the oven indicator neons do not glow when the controls are switched on, it is most likely that the timer is set for automatic cooking.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

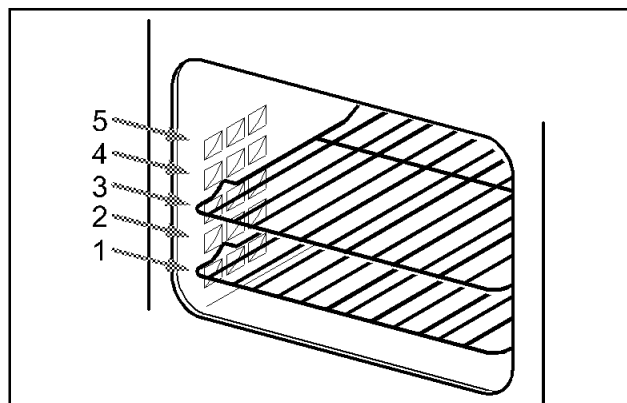
Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

THE SHELF POSITIONS

Recommended shelf positions have been shown in the cooking chart on page 27.

If not fitted correctly the shelf will lie at an angle and the safety stop will not be effective. To ensure that the shelf has the correct side uppermost, the wire stringers which make up the shelf should lie on top of the surrounding frame.



THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use and switches off when cooking is completed.

During the initial period the cooling fan may turn ON and OFF, this is quite normal.

It may run on after the ovens or grill are switched off to keep the controls cool.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

NOTE

The action of the cooling fan will depend on how long the oven(s) or grill have been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the grill or oven has only been used for a short time.

CONTROL PANEL INDICATOR NEONS

These lights indicate whether the ovens are switched ON. The neons also indicate when the set temperature has been reached. They will turn on and off during use to show that the temperature is being maintained.

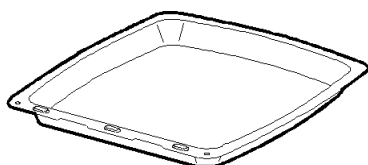
If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and re-set following the instructions for the required setting.

When the oven has been set for automatic cooking the neon should remain unlit during OFF periods.

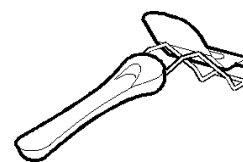
GRILL AND OVEN FURNITURE

The following items of oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below, please contact your local Service Force Centre quoting the relevant part number.

1 grill pan
(311409401)



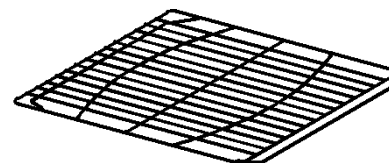
1 grill pan handle
(311468100)



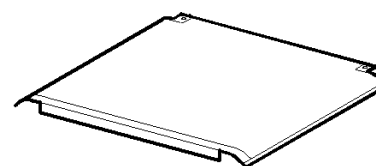
NOTE

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

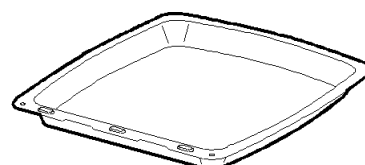
1 grill pan grid
(311419801)



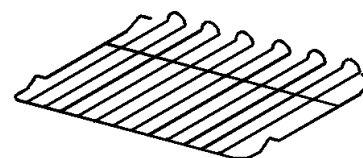
1 grill deflector



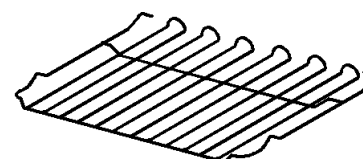
1 meat tin
(311409401)



2 straight shelves



1 cranked shelf for grilling and top oven cooking only



The grill deflector sits above the grill element and prevents fat splashing onto the top oven roof. The deflector may be easily removed for cleaning.

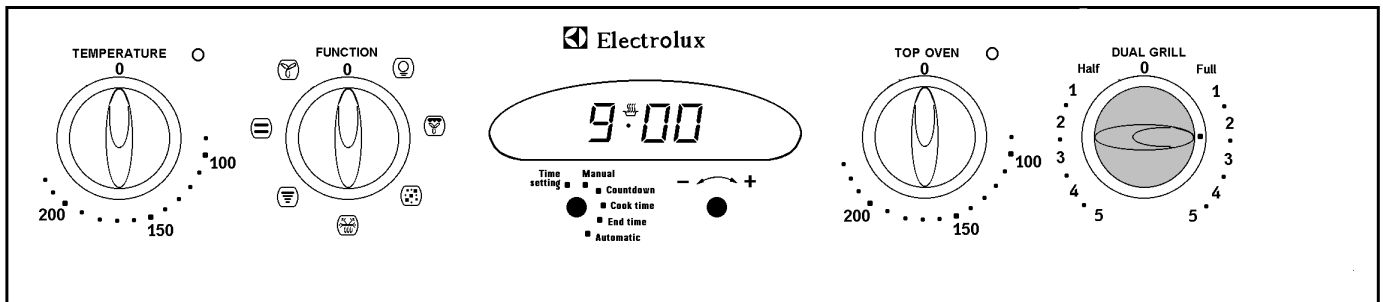
THE GRILL

USES OF THE DUAL GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

The grill is a dual circuit grill which means that the full area of the grill can be used or for economy purposes the centre section only can be used when cooking smaller quantities of food.

SELECTING THE DUAL GRILL



- Turn the grill control clockwise for full grill or anticlockwise for the centre section only.
- Ensure the top oven control is in the OFF position 'O'.
- The dual grill operates independently of the oven.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING

1. The cooling fan for the controls will operate immediately in conjunction with the grill.
2. The outer grill element may appear to glow slightly brighter than the inner element. This is quite normal.

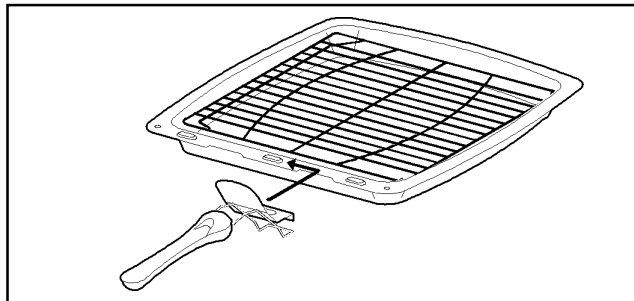
NOTE

Do not leave food unattended when grilling.

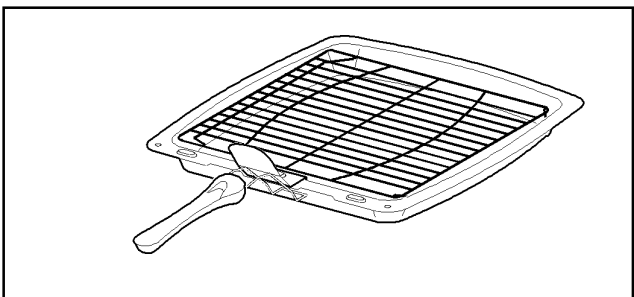
THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle. To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

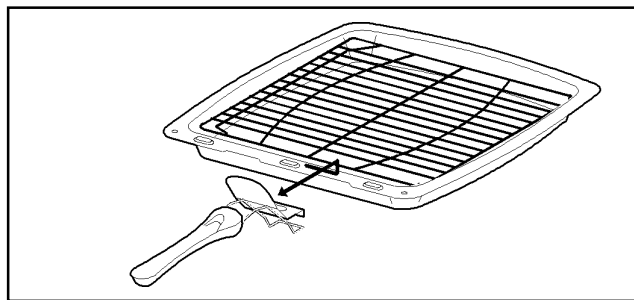
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



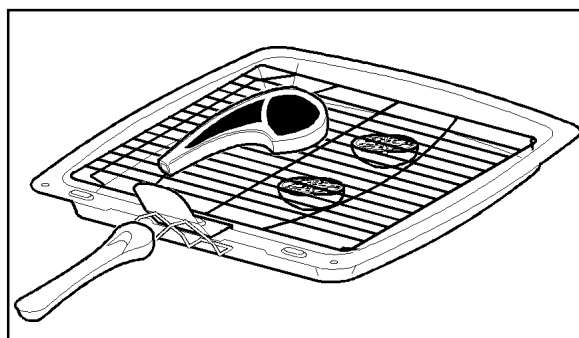
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

- In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the height of the grilling grid and grill pan runner position to allow for different foods.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread use the cranked shelf in position 2 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan.

NOTE

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins)
Bacon Rashers	2 crk.	2-3 each side
Beefburgers	2 crk.	6-10 each side
Chicken Joints	2 crk.	15-20 each side
Chops - Lamb	2 crk.	7-10 each side
Pork	2 crk.	10-15 each side
Fish - Whole Trout/Mackerel	2 crk.	8-12 each side
Fillets - Plaice/Cod	2 crk.	4-6 each side
Kebabs	2 crk.	10-15 each side
Kidneys - Lamb/Pig	2 crk.	4-6 each side
Liver - Lamb/Pig	2 crk.	5-10 each side
Sausages	2 crk.	10-15 each side
Steaks - Rare	2 crk.	3-6 each side
Medium	2 crk.	6-8 each side
Well Done	2 crk.	7-10 each side
Toasted Sandwiches	2 crk.	1¼-1½ each side

crk. = cranked shelf

Shelf positions are counted from the bottom upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

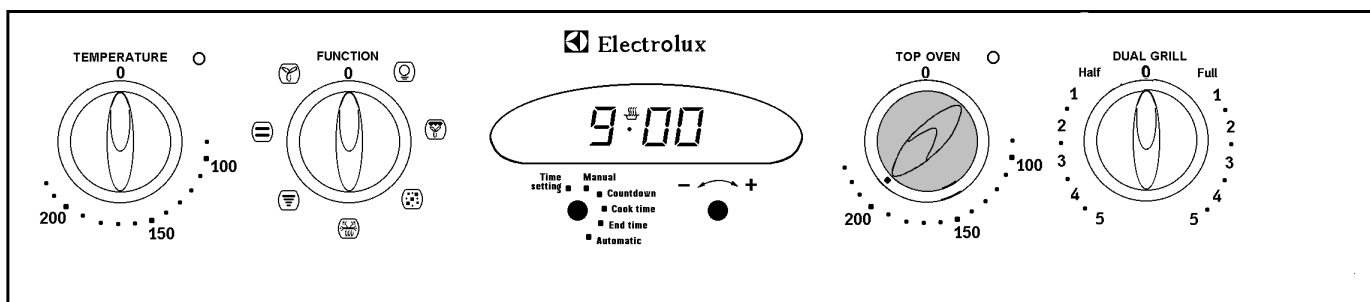
THE TOP OVEN

USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet and savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 90° - 100°C on the top oven temperature control.

SELECTING THE TOP OVEN



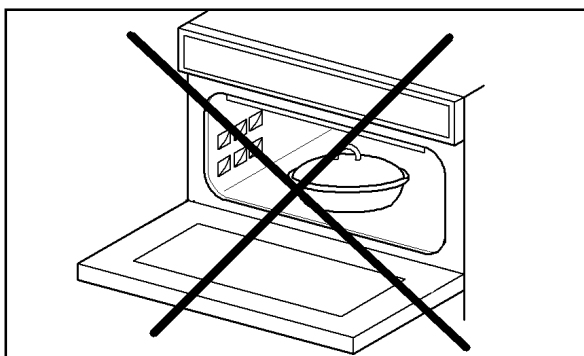
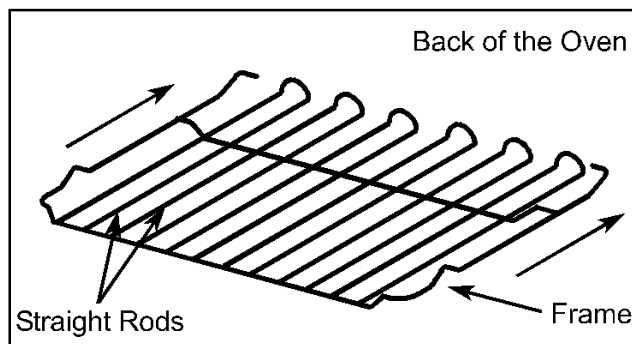
- Ensure the grill control is in the off 'O' position .
- Turn the top oven temperature control to the required setting.

THINGS TO NOTE

1. The top oven light will come on.
2. The top oven neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
3. The controls cooling fan will operate after a time. See page 14 for more information on the cooling fan.
4. The top oven works independently of the main oven and is not controlled by the selector.
5. **Dishes, tins and trays should not be placed directly on oven floor as it becomes very hot and damage will occur.**

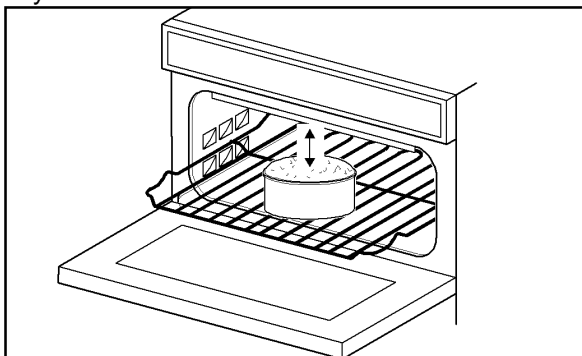
TO FIT THE TOP OVEN SHELF

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

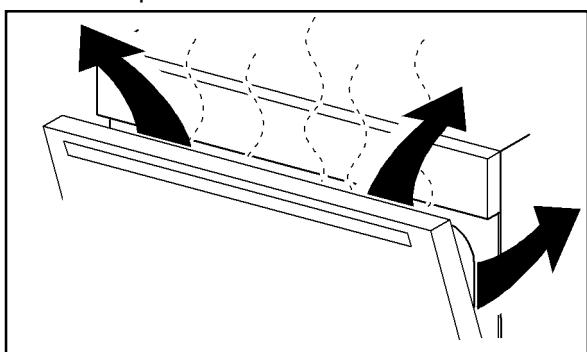


HINTS AND TIPS

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally below the element.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.



- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polishes steel trays reflect the heat away and give less base browning.
- **DO NOT** place dishes or baking trays directly onto the oven base as it becomes very hot and damage may occur.
- **DO NOT** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space and lower temperatures shorter cooking times are sometimes required. Be guided by the recommendations below.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



TOP OVEN COOKING CHART

FOOD	Shelf Position	Cooking Temp°C
Biscuits	2crk.	180-190
Bread	1crk.*	210-220
Casseroles	1crk.*	130-140
Cakes:		
Small/queen	2 crk.	180-190
Sponges	2crk.	160-170
Madeira	1crk.	140-150
Rich Fruit	1crk.	130-140
Christmas	1crk.	130-140
Meringues	1crk.	90-100
Fish	1crk.	170-190
Fruit Pies & Crumble	1crk.	190-200
Milk Puddings	1crk.	140-150
Pastry: Choux - Shortcrust - Flaky - Puff	1crk. } Depending on dish	160-170
Plate Tarts	2crk.	190
Quiches/Flans	1crk.	180
Scones	2crk.	210-220
Roasting: Meat & Poultry	1crk.*	170-180

crk. = Cranked shelf

* or on a straight shelf from the main oven on the base.

Shelf positions are counted from the bottom of the oven upwards.



USES OF THE FAN OVEN

The oven is heated by an element around the fan situated behind the back panel. The fan draws air from the oven and the element heats the air which is circulated into the oven via the vents in the back panel. The advantages of fan oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

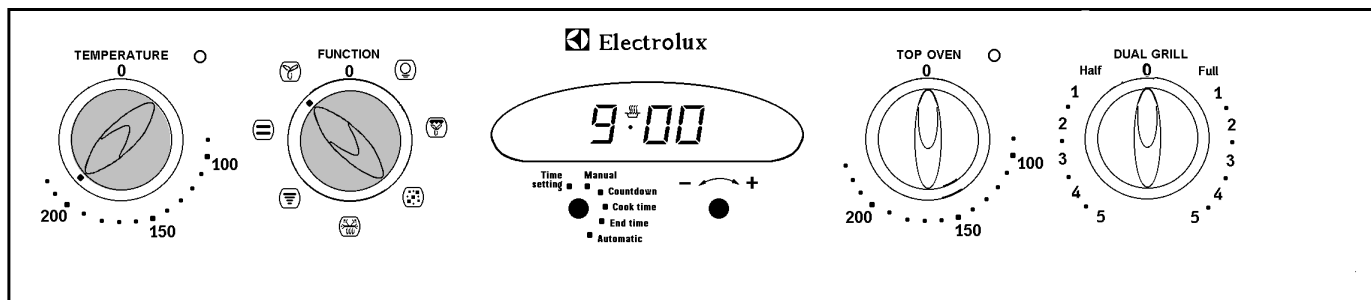
COOKING TEMPERATURES


Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 27. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



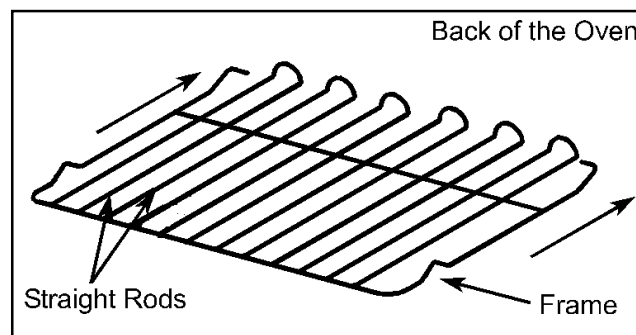
- Turn the Function selector to Fan Oven .
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

1. The oven fan will operate continually during cooking.
2. The oven indicator neon will glow until the oven has reached the desired temperature. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
3. The oven light operates when the selector is set.
4. The cooling fan for the controls will operate after a time. See page 14 for further details on the operation of the cooling fan.
5. If an automatic programme is set, the oven fan and oven light do not come on until the cook time begins.

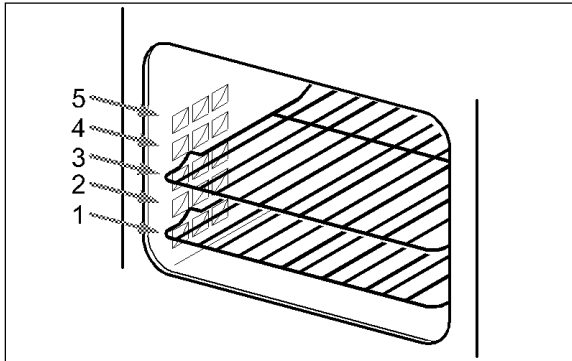
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

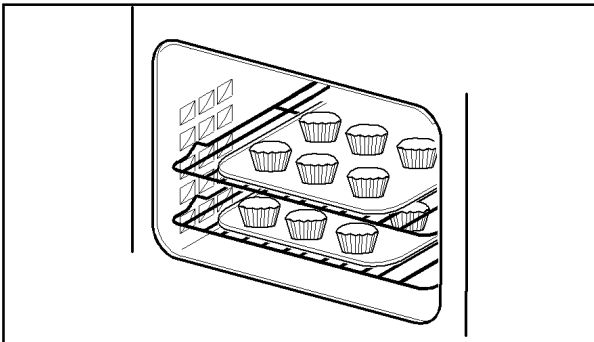


HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.

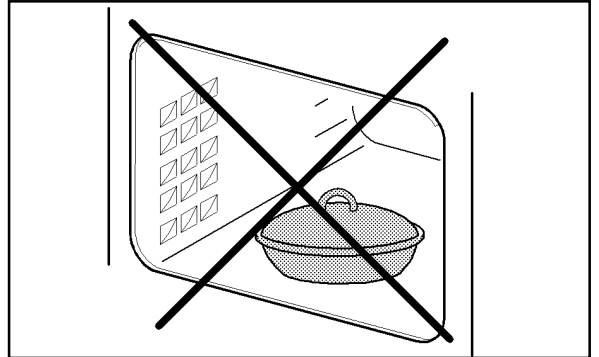


- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

- **Do not** place dishes or baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However non critical dishes can be placed on the oven base when more space is required.



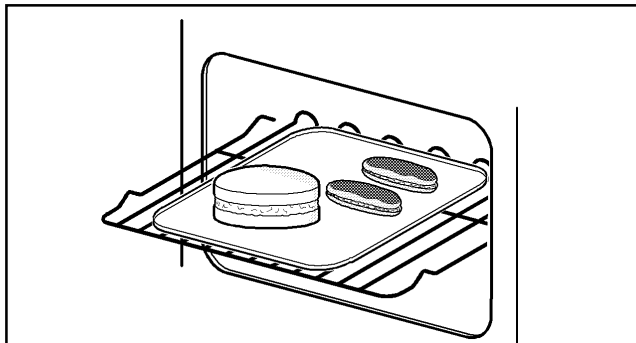
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, see page 27.

DEFROST FEATURE



USES OF DEFROST FEATURE

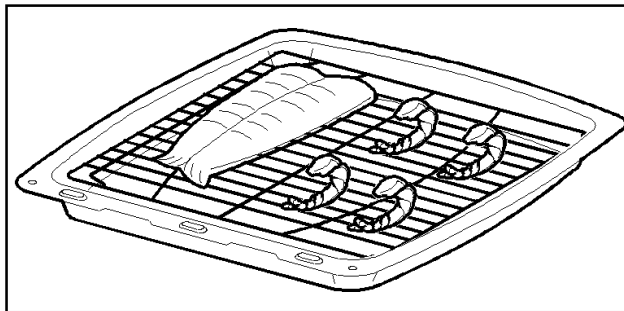
This function enables you to defrost most foods faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

SELECTING DEFROST

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.

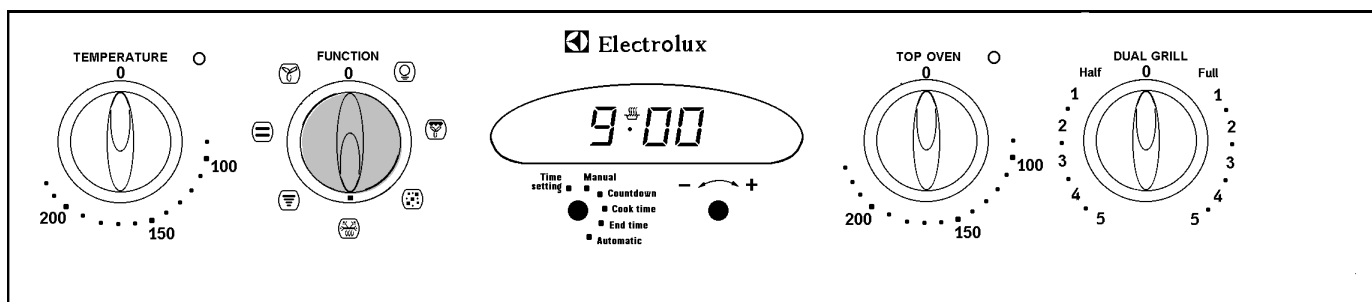



A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

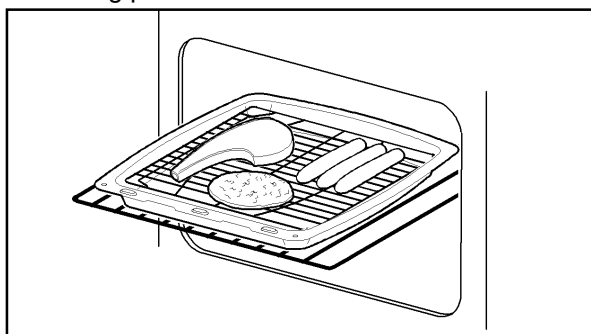
ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.



- Turn the Function selector to Defrost .
- This function **DOES NOT** require a temperature setting on the main oven temperature control.
- The oven fan and internal oven light will operate.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking cooling and freezing foods. See Helpful Hints on Buying and Preparing Food on page 34.

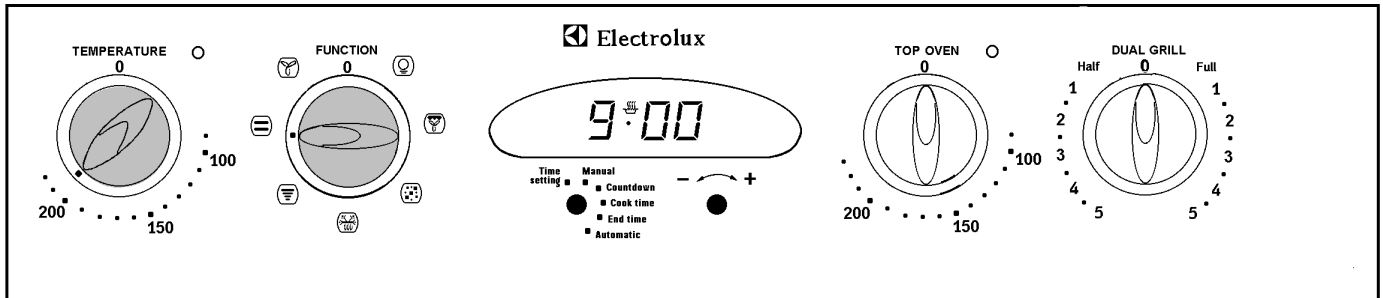
THE CONVENTIONAL OVEN



USES OF THE CONVENTIONAL OVEN

This function uses the top and lower elements to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan oven in operation.

SELECTING THE CONVENTIONAL OVEN



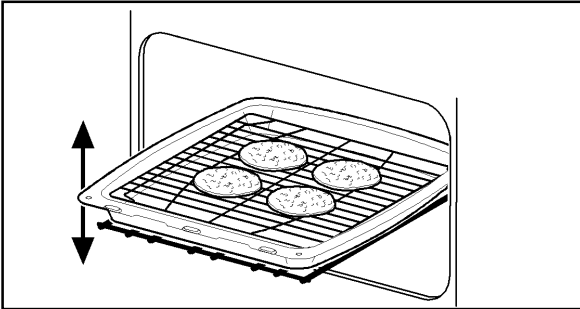
- Turn the Function selector to Conventional Oven.
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

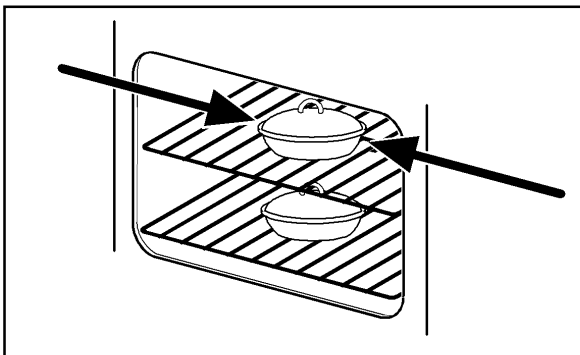
1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will then turn ON and OFF showing that the oven temperature is being maintained.
2. The internal oven light operates when the selector is set. If an automatic programme is set, the oven light will come on when the cook time starts.
3. The control cooling fan will operate after a short time and runs on after the controls are switched off until the appliance has cooled. See page 14 for more details on the cooling fan.

HINTS AND TIPS

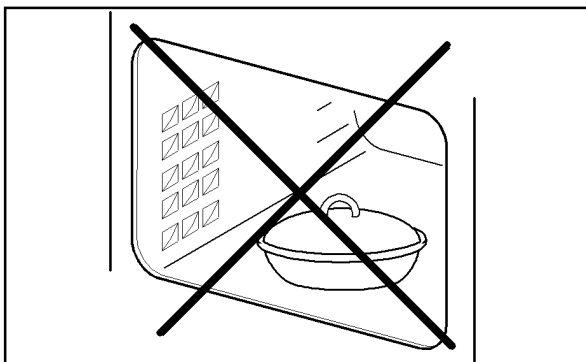
- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.



- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.



- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- **Dishes, tins and trays should not be placed directly on oven floor as it becomes very hot and damage will occur.**



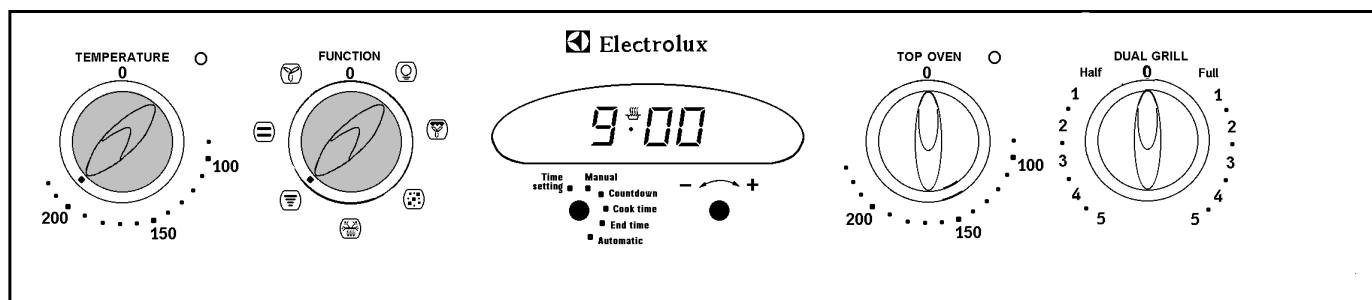
- For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.
- Single level cooking gives best results. If you require more than oven level cooking use the fan or zoned oven functions.




USES OF THE ZONED OVEN

When the Zoned Oven is selected the element at the top of the oven operates in conjunction with the fan with effect that the top of the oven is hotter than the bottom. As there is a difference of up to 30°C between the top and bottom of the oven this feature is especially useful for dishes requiring different temperatures at the same time, making it ideal for cooking a complete meal on two shelves.

SELECTING THE ZONED OVEN



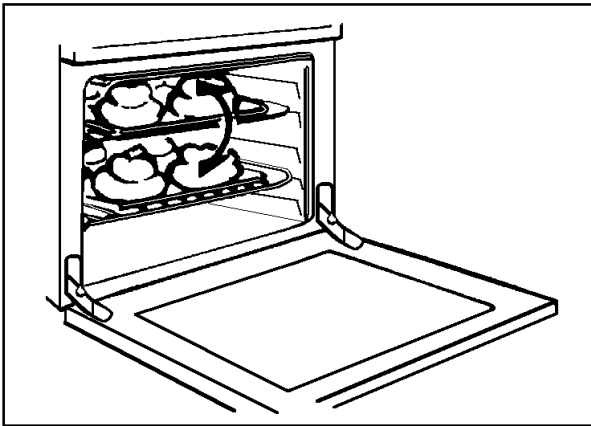
- Turn the Function selector to Zoned Oven.

- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

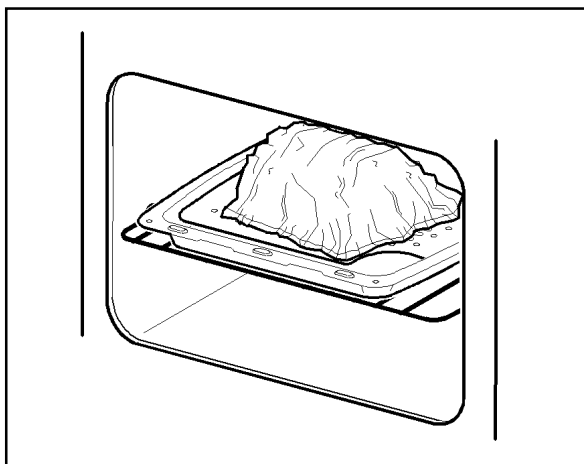
1. The internal oven light will operate.
If an automatic programme is set, the internal oven light will come on when the cook time starts.
2. The oven indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will then turn ON and OFF showing that the oven temperature is being maintained.
3. The control cooling fan will operate after a short time. It runs on after the controls are switched off until the appliance has cooled. See page 14 for further details on the cooling fan.

HINTS AND TIPS

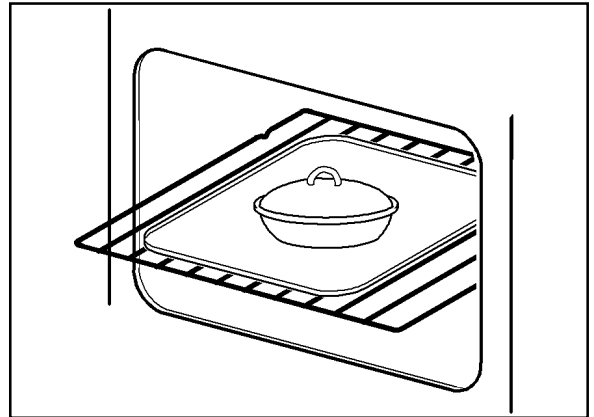
- Remember that the top of the oven is hotter than the bottom. The approximate difference in temperature between the top and the bottom is 30°C.
- If a higher shelf position is used than is recommended in the chart on page 27, it may be necessary to lower the cooking temperature by approximately 10°C.
- Be prepared to interchange dishes between the higher and lower shelf position during cooking where necessary.



- It is best to cover dishes where practical for part of the cooking time to prevent over browning. Covering the food will also reduce fat splashing onto the oven interior and help to keep the oven clean. Uncover food for the last 15-30 minutes of cooking time to allow the food to brown.



- Ensure that food is placed centrally on the shelves and that there is sufficient room around the dishes to allow for maximum air circulation.



- The use of enamelware or dark, heavy or non-stick utensils will help to increase base browning for dishes such as Yorkshire Pudding, Plate Pies etc.
- For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch to the zoned oven following the times, temperatures and shelf positions recommended.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

Note: Shelf positions are counted from the bottom of the oven.

Food	FAN OVEN		ZONED OVEN		CONVENTIONAL OVEN	
	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C
Biscuits		180-190	1/3	160-170	2	180-190
Bread		210-220	2	200-210	2	210-220
Casseroles	Shelf	130-140	3	160-170	2	150-180
Cakes: Small & Queen	positions	160-170	1/3	160-170	2	170-180
Sponges		160-170	1/3	160-170	2	170-180
Madeira	are not	140-150	2	140-150	2	160-170
Rich Fruit	critical	130-140	1	130-140	2	150-160
Christmas		130-140	-	-	1	130-140
Meringues	but ensure	90-100	1/3	90-100	2	100-110
Fish	that oven	170-190	1/3	160-180	2	170-190
Fruit Pies and Crumbles		190-200	3	190-200	3	190-200
Milk Puddings	shelves are	130-140	3	130-140	3	130-140
Pastry: Choux			3	160	2	160-170
Shortcrust	evenly					
Flaky	spaced	190-200	1/3	170-180	3	190-200
Puff						
Plate Tarts	when more	180-190	1/3	170-180	2	190-200
Quiches/Flans	than one is	170-180	3	170-180	2	190-200
Scones		210-220	1/3	210-220	3	230
Roasting: Meat and Poultry	used	160-180	2	160-180	2	180-200

Do not use the cranked shelf from the grill/top oven in the main oven.



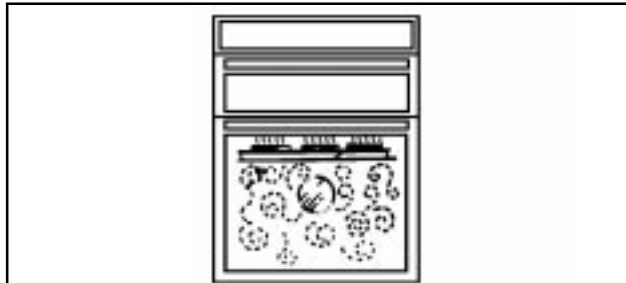
USES OF THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

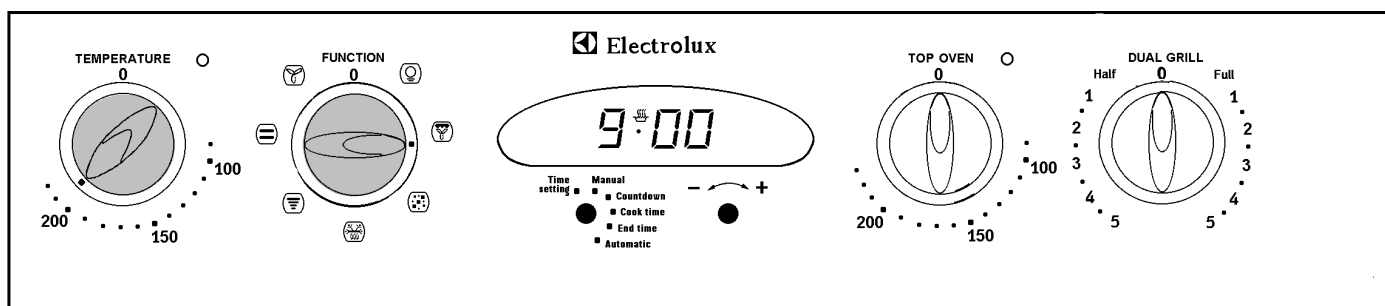
The grill element and the fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.



SELECTING THERMAL GRILLING



- Turn the Function selector to Thermal Grill.



- Turn the main oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling).

NOTE:

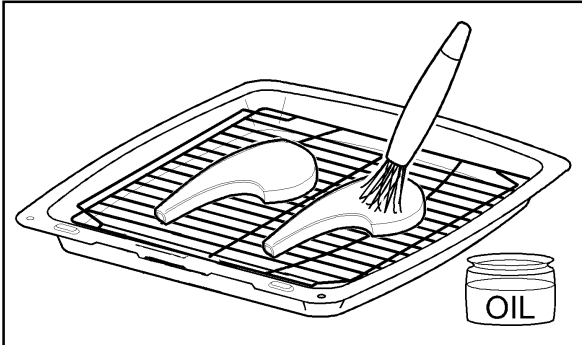
Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed.

THINGS TO NOTE

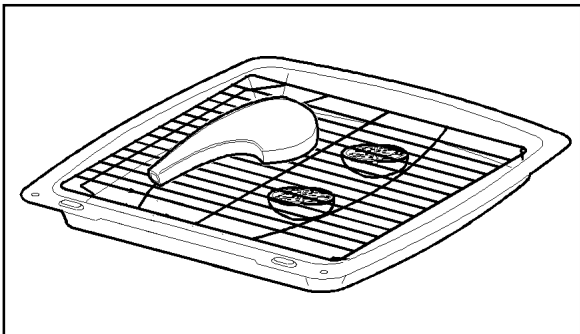
1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will turn ON and OFF showing that the oven temperature is being maintained.
2. The oven fan and internal oven light will come on.
3. The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled. See page 14 for more details on the operation of the cooling fan.
4. Always thermal grill with the door closed and with the grill pan handle removed.

HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

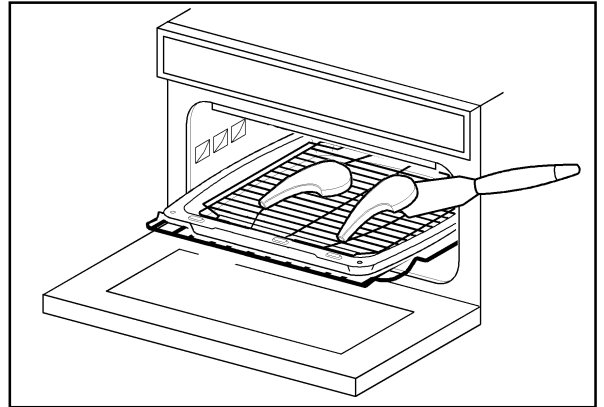


- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.

- Turn food over during cooking as necessary.



- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140-220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on page 30 but these times may vary slightly depending on the thickness and quantity of food being cooked.

THERMAL GRILLING CHART

FOOD	SHELF	TEMP (°C)	TIME (mins in total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	4	160	35-45
Chops -Lamb/Pork	4	170	20-25
	4	170	25-35
Fish -Whole			
Trout/Mackerel	3	170	10-20
Filletts -Plaice/Cod	3	170	10-15
Kebabs	4	170	20-30
Kidneys -Lamb/Pig	4	180	10-15
Liver -Lamb/Pig	4	180	20-30
Sausages	4	190	10-15
Steaks -Medium	4	220	8-10
			each
Steaks -Well Done	4	220	side
			10-12
			each
Heating through and	3	170	side
Browning, e.g. au-gratin,			
lasagne, shepherd's pie.			20-30
			depends
			on size

NOTE: Shelf positions are counted from the bottom of the oven.

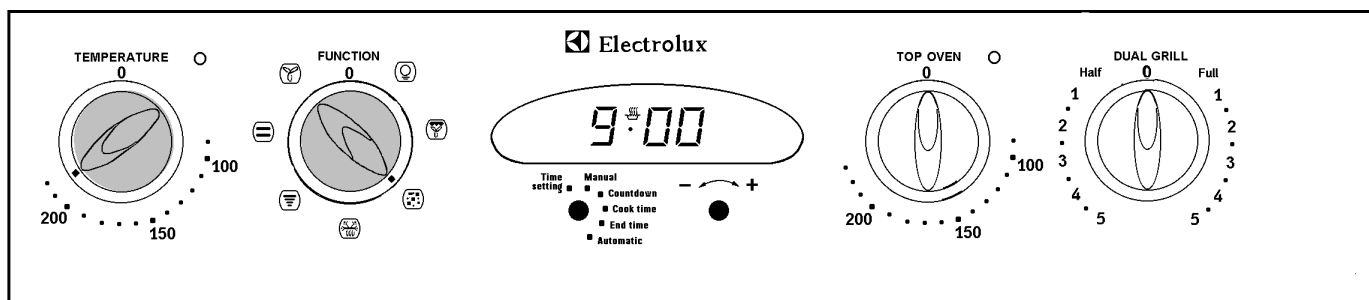
The times quoted above are given as a guide and should be adjusted to suit personal taste.




USES OF OVEN CLEAN FEATURE

During normal use the Stayclean coating within the oven will become splashed with fats and food residues. When the oven clean feature is selected the Stayclean surfaces burn off any soilage. See Care of Stayclean Surfaces on page 37 for more details. Regular use of the oven clean function will keep the Stayclean panels in good condition.

SELECTING OVEN CLEAN



- Remove oven shelves and bakeware from oven.
- Turn the Function selector to oven clean. 
- Turn the main oven temperature control to 220°C.

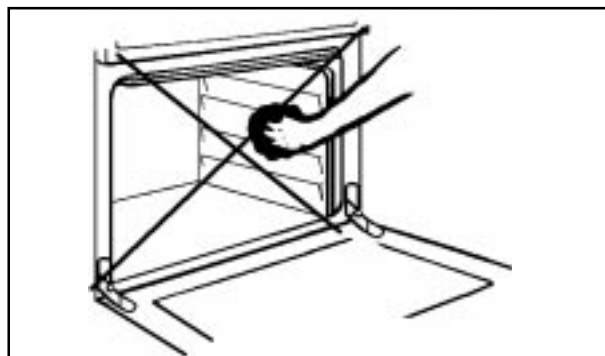
THINGS TO NOTE

1. The oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will then turn ON and OFF showing that the oven temperature is being maintained.
2. The internal oven light operates when the selector is set.
3. The control cooling fan will operate after a short time when oven clean is selected. See page 14 for more details on the operation of the cooling fan.

HINTS AND TIPS

- Manual cleaning of the Stayclean surfaces is NOT recommended.

Damage will occur if soap impregnated steel wool pads, aerosol cleaners or any abrasive cleaners are used.



- Slight discolouration and polishing of the Stayclean surfaces may occur in time, but this will not affect their self cleaning properties.
- Use the oven clean function for an hour or two per week to avoid a build up of soilage which could prevent the Stayclean enamel from working properly.
- A good time to use the oven clean function is after the weekly roast. Simply select oven clean function as described above and allow the oven to run for an hour or so.
- Surfaces which are not Stayclean coated e.g. the oven base, the oven exterior etc., will require manual cleaning. Refer to the Care and Cleaning Section on page 35 for details.
- Useful hints and tips are given on page 37 on how to keep soilage to a minimum.

THE ELECTRONIC TIMER

Please note that this is a 24 hour clock, for example 2.00 pm is shown as 1400.

In the following pages we explain how to set the controls. Read through them a few times until you are familiar with the procedure.

If the oven is switched off on the wall, or there is a loss of power, the clock will stop and you will not be able to use the ovens. When you first switch the electricity supply on, the timer display will flash.

TO SET THE TIME OF DAY

Turn the selector knob to 'Manual' then turn to 'Time setting'.

Set the correct time by turning and holding the setting knob clockwise. Adjust the time by turning the setting knob in either direction.

Turn the selector knob back to 'Manual'.

TO USE THE COUNTDOWN

Turn the selector knob to 'Countdown'. Turn the setting knob clockwise until the display shows the time you want. The bell symbol (🔔) will be showing and this will stay lit up during the time. Our diagram shows the timer set to 5 minutes.

If you change your mind and want to cancel the time you have set, simply turn the setting knob anticlockwise. Then turn the selector to 'Manual'.

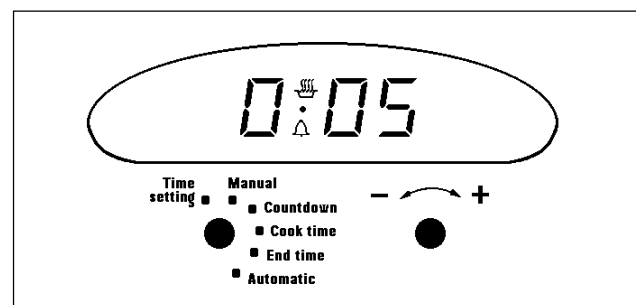
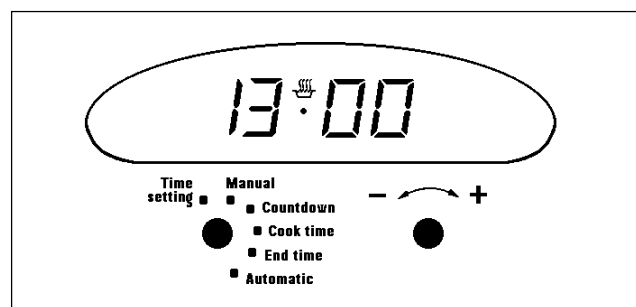
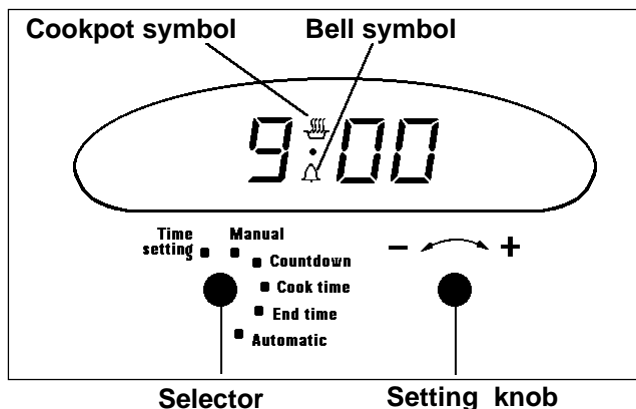
When you are using the 'Countdown' you can make the clock show the time of day by turning the selector knob to 'Manual'. The bell symbol will stay on to remind you that the 'Countdown' is set. At the end of the timed period an alarm will sound and the bell symbol will go out.

Switch off the alarm by turning the selector knob to 'Time setting'. Then turn to 'Manual' and the time of day will show in the display.

Note:

You can use the minute minder when an automatic sequence has been set, as long as you remember the following point.

- 1 Turn the selector knob to 'Automatic' as soon as you have entered the timed period into the display.



AUTOMATIC CONTROL

The automatic control can be used to control either oven but you can only use the control for both ovens at the same time if the cooking time is the same.

When you use the automatic controls for the first time it's probably best to choose a time when you are at home. That way you can check to make sure you've set everything correctly and you'll feel much more confident when you are away from home in the future.

SETTING THE CONTROLS FOR AUTOMATIC USE

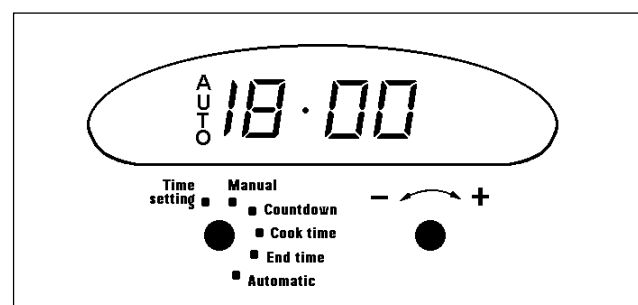
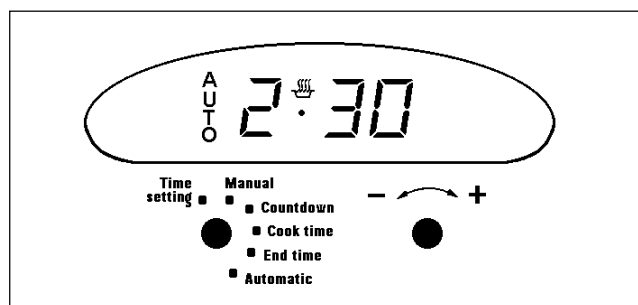
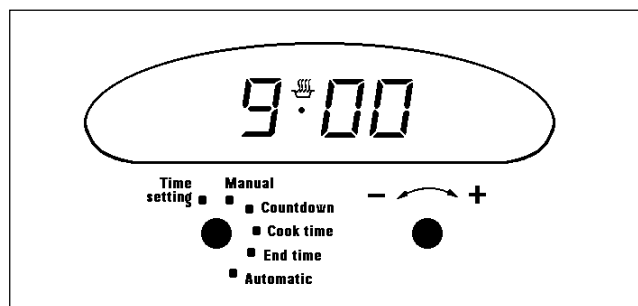
This is very easy. All you have to do is work through the steps below. The clock will work out the rest for itself.

- 1 Is the electricity supply on?
- 2 Is the clock showing the correct time? To adjust turn the selector knob to 'Manual' then turn to 'Time setting'. Turn the setting knob in either direction.
- 3 How long will the food take to cook? Turn the selector knob to 'Cook time'. Then turn the setting knob until the length of time you want the food to cook shows in the display. The maximum cooking time is 10 hours. 'Auto' will show in the display.
- 4 What time do you want the food to be cooked by? Turn the selector knob to 'End time'. Turn the setting knob until the time the oven is to switch off shows in the display. The cookpot (🔥) will go out. The 'End time' must not be more than 23 hours 59 minutes from the time of day. For example if the time of day is 9.00 am the latest 'End time' will be 8.59 am the next day.
- 5 Set to automatic. Turn the timer selector knob to 'Automatic'.
- 6 Turn on the oven control. Turn the oven control to the required setting and if using the main oven select required function.

The time shown on the right gives an example of setting the automatic controls when the time is 9.00 am, the food is to be cooked for 2½ hours and the food is needed at 6.00 pm (1800 hours).

The clock will work out what time the oven will switch itself on and it will turn the oven off at the end. Once the automatic sequence is finished there will be an alarm to remind you that you need to set the oven for manual operation. To do this turn the timer selector knob to 'manual'. Turn off the oven control.

If you change your mind and want to cancel a programme that you have set simply turn to 'Time setting' and then to 'manual'.



HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods.

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shop worn labels or produce covered in dust.
2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.
3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.
4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.
5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than Conventional Oven.
6. Always ensure that cooked chilled foods are thoroughly reheated until they are piping hot throughout.
7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave oven or the Defrost function on your oven may be used.
8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.
9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below)

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. **Do not** put hot food into a refrigerator or freezer.
12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING THE APPLIANCE ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY.

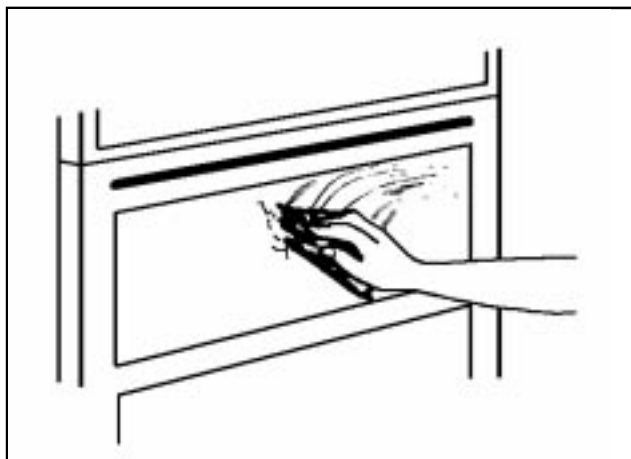
CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

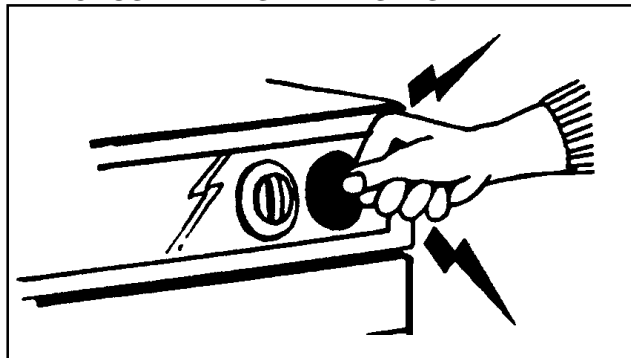
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE APPLIANCE

DO NOT use abrasive cleaning materials eg Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.

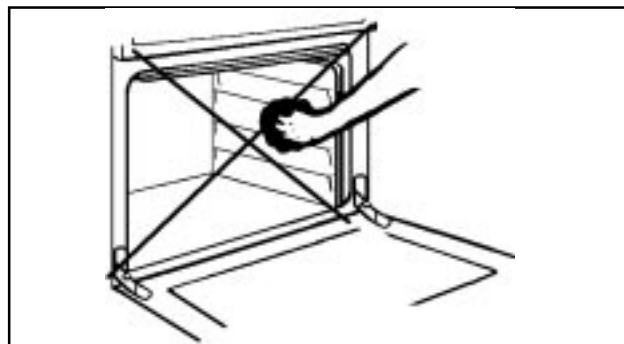


Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

CLEANING INSIDE THE OVENS

The Stayclean surface inside the ovens should not be cleaned manually. See page 37 "Care of Stayclean Surfaces" and the Oven Clean Feature for the main oven on page 31.

The vitreous enamel oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.



Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with elements or the door seal as this may cause damage.

CLEANING THE GRILL DEFLECTOR, MEAT TIN, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All parts, except the grill pan handle can be washed in the dishwasher. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily.

The grill pan, meat tin and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

CLEANING THE DOOR GLASS



To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

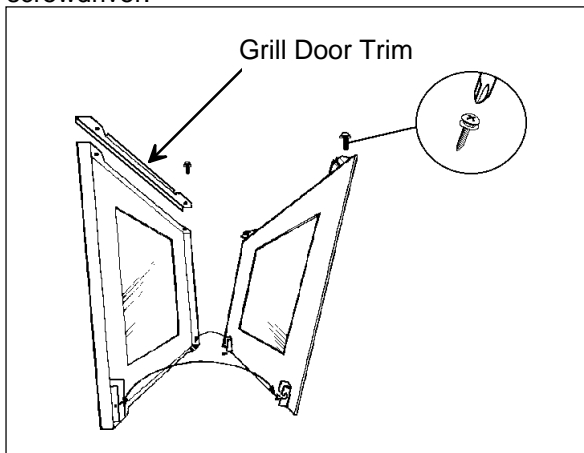


Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

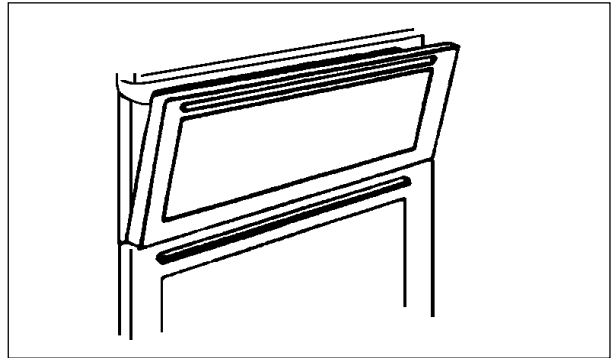
1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.



3. Hold the door glass securely with one hand, before removing the screws completely with the other hand.
The screws and washers retain the trim on the top of the grill / top oven door.
Note the position of the trim on the door.
4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets. The door will remain in a parked position at an angle of approximately 30°.
5. Clean the outer and inner glass using hot soapy water or Hob Brite may be used with care. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door panel.

TO REPLACE THE OUTER GLASS

1. Open the oven door with care and place in the park position at an angle of approximately 30°.



2. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
3. Push the top of the oven glass towards the oven door ensuring the screw location holes line up.
4. Ensure the trim is correctly positioned on the top oven / grill door.
5. Hold the glass in place at the top of the door. Insert the cross head screw into the location holes. Give the screws one turn to ensure the glass is secure.
6. Tighten the screws positively with the Pozidrive screwdriver before closing the oven door.

DO NOT attempt to use the oven without the glass being in place.



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

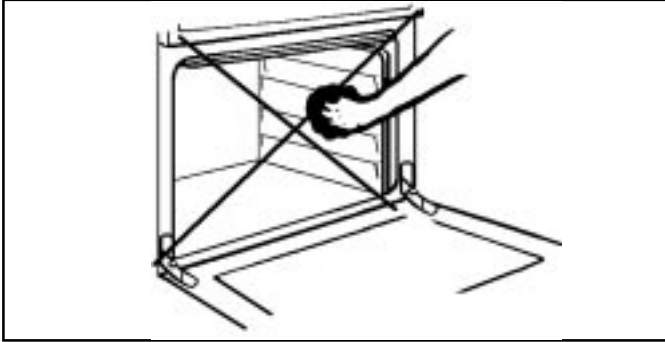
TO CLEAN THE INNER GLASS DOOR PANELS

Clean the inner door glass panels using a soft cloth and hot water to which a little washing up has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

CARE OF STAYCLEAN SURFACES

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

To aid this process it is a good idea to run the Top oven for an hour or two per week without food, to ensure continued good performance from the Stayclean finish. Use the Oven Clean function for the main oven. See page 31.



HINTS AND TIPS

- Manual cleaning of Stayclean is not recommended. Damage will occur if oven sprays or abrasives of any kind are used.
- Slight discolouration and polishing of the Stayclean surface may occur in time. This does not affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important not to allow a build-up of soilage as this can prevent the Stayclean from working.
- Follow the recommendations below to keep oven soilage to a minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is not necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking even at normal temperatures as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.

REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300°C. 25 watt small Edison Screw. Part number 572 491 5431-00/1. (Available through Service Force Centres).

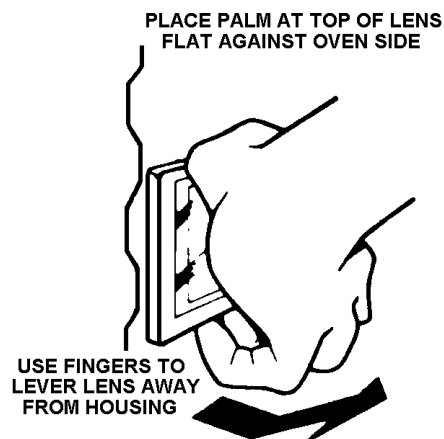
CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open the oven door and remove the shelves to enable easy access to the oven light assembly.

Insert a flat blade screwdriver between the oven side and the glass which covers the bulb. Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day as necessary.



SOMETHING NOT WORKING?

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The grill, oven and timer do not work.

- Check that the appliance has been wired in and is switched on at the wall.
- Check that the main appliance fuse is working.
- Check that the timer is set to manual (see page 32).

If you have checked the above:

- * Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The appliance should now be working normally.

The grill works but the oven does not:

- * Check that the timer is set to manual operation (see page 32).
- * Check that the grill control is in the OFF position.
- * If you have checked that the timer is set for manual switch OFF at the wall to allow the oven to cool. After a couple of hours the oven should be working normally.

The Top oven and grill work but the main oven does not.

- * Check that the timer is set for manual operation. See page 32.
- * For Top oven check that the grill control is in the OFF position.
- * If you have checked the timer is set to manual switch OFF at the wall to allow oven to cool. Check that the oven is now working normally.

The timer control does not work.

- * Check that the operating instructions are being closely followed. See page 32.

The grill does not work or cuts out after being used for a long period of time.

- * Leave the oven to cool for a couple of hours. Check that the grill operates normally. Ensure that the door is left open during grilling.
- * If the cooling fan fails, the grill will not operate correctly. Please contact your Service Force Centre.

The oven temperature is too high or low:

- * Check that the recommended temperatures are being used (see pages 19 and 27). Be prepared to adjust the temperature up or down by 10° C to achieve the results you want.
- * Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

- * Ensure you purchase an accurate good quality instrument.
- * Ovens will cycle about a set temperature and will not be constant.

If the oven is not cooking evenly.

- * Check that the appliance is correctly installed and that it is level.
- * Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate:

- * Refer to page 37 'Replacing an Oven Light Bulb'.

The oven fan is noisy:

- * Check that the oven is level.
- * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

The indicator neons are not working correctly or the function selected is not working.

- * Check that you have correctly selected only the oven function you require. Ensure all the other controls are in the OFF 'O' position.

NB. If the selector is set to 'O' and the oven temperature control to a setting the main oven neon will illuminate and the cooling fan will operate. This is not a fault.

SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts please contact your local Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed on the following pages.

For Service in the **Republic of Ireland** contact
Electrolux
Long Mile Road
Dublin 12

Telephone: 01 4090753

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model, product and serial number of the appliance (found on the rating plate)
5. The purchase date

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Electrolux appliance, or further information on Electrolux products, you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Electrolux
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 950950 *

(*calls to this number may be recorded for training purposes.)

To contact your local Service Force Centre telephone **08705 929 929**

CHANNEL ISLANDS		ISLE OF LEWIS	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW	NORTH EAST	
GUERNSEY	Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands GY1 3AD	KELSO	2, 6 & 8 Woodmarket Kelso Borders TD5 7AX	GATESHEAD	Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH
JERSEY	Jersey Electricity Company Haut de L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG	ORKNEY	7 King Street Kirkwall Orkney KW15 1JF	GRIMSBY	15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS
SCOTLAND		PERTH	Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF	HULL	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
ABERDEEN	54 Claremont Street Aberdeen AB10 6RA	(OWN SALES)		LEEDS	64-66 Cross Gates Road Cross Gates Leeds LS15 7YS
AUCHTERMUCHY	33a Burnside Auchtermuchy Fife KY14 7AJ	SHETLAND	3-4 Carlton Place Lerwick Shetland ZE1 0PW	NEWTON AYCLIFFE	Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ
BLANTYRE	Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ	(OWN SALES)		SHEFFIELD	Pennine House Roman Ridge Road Sheffield S9 1GB
DUMFRIES	93 Irish Street Dumfries DG1 2PQ	SHETLAND	Bolts Shetland 26 North Road Lerwick Shetland ZE1 0PE	NORTH WEST	
DUNOON	7 Hill Street, Dunoon Argyll PA23 7AL	WHALSAY	Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA	BIRKENHEAD	1 Kelvin Park Dock Road Birkenhead CL41 1LT
EDINBURGH	Unit 12 Dumbryden Ind. Estate 2 Dumbryden Road Edinburgh EH14 2AB	(OWN SALES)		CARLISLE	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
GLASGOW	Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA	NORTHERN IRELAND		ISLE OF MAN	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
INVERNESS	Unit 3BI Smithton Ind. Estate Smithton Inverness IV2 7WL	BELFAST	Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD	BOLTON	Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR
ISLE OF ARRAN	Arran Domestics The Douglas Centre Broddick Isle of Arran KA27 8AJ	WALES		PRESTON	Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL
ISLE OF BARRA	J Zarfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	CARDIFF	Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS	STOCKPORT	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR
ISLE OF BUTE	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH	CLYWD	Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG		
		DYFED	Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW		
		OSWESTRY	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP		

To contact your local Service Force Centre telephone **08705 929 929**

MIDLANDS		LONDON & EAST ANGLIA		SOUTH EAST	
BIRMINGHAM	66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB	BECKENHAM	11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	ASHFORD	Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB
BOURNE	Pinfold Road Bourne PE10 9HT	CHELMSFORD	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	FLEET	Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
BRIDGNORTH	68 St.Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	HAYWARDS HEATH	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
GLOUCESTER	101 Rycroft Street Gloucester GL1 4NB	ELTHAM	194 Court Road Mottingham Eltham London SE9 4EW	TONBRIDGE	Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA
HEREFORD	Unit 3 & 4 Bank Buildings Cattle Market Hereford HE4 9HX	ENFIELD	284 Alma Road Enfield London EN3 7BB	SOUTH WEST	
HIGHAM FERRERS	30 High Street Higham Ferrers Northants NN10 8PL	GRAVESEND	Unit B4, Imperial Business Estate West Mill Gravesend Kent DA11 0DL		
ILKESTON	Unit 2 Furnace Road Ilkeston DE7 5EP	IPSWICH	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD		
LEICESTER	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF	LETCHEWORTH	16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA		
LINCOLN	Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ	LONDON	2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	BARNSTAPLE	Main Road Fremington Barnstaple North Devon EX31 2NT
	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD	Reform Road Maidenhead Berkshire SL6 8BY	BOURNEMOUTH	63-65 Curzon Road Bournemouth Dorset BH1 4PW
REDDITCH	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	BRIDGEWATER	6 Herswell Business Park Salmon Parade Bridgewater Somerset TA6 5PY
TAMWORTH	Unit 3 Sterling Park Claymore Tamworth B77 5DQ	NEWBURY	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	BRISTOL	11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ
WORCESTER	Unit 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP	NORWICH	2b Trafalgar Street Norwich NR1 3HN	EMSWORTH	266 Main Road Southbourne Emsworth PO10 8JL
		SUNBURY	Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB	ISLE OF WIGHT	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
				NEWTON ABBOT	Unit 2 Zealley Ind.Estate Kingsteignton Newton Abbot TQ12 3TD
				REDRUTH	Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

NOTES

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

ELECTROLUX
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Part Number: 311445512

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